

MIXER - BLENDERS

The Mixer-Blender Series is designed for versatility to meet a range of application challenges. Our application expertise will drive quick, accurate homogeneous blends with reduced cycle times to maximize productivity goals.

Designing sanitary and safe equipment is vitally important to the users of our equipment and consumers of the product produced in our mixer-blenders. Our engineers constantly innovate on even the smallest details to exceed our customer's sanitation efficiency and regulatory compliance goals.



Vacuum
Mixer - Blender



CO₂
Mixer-Grinder

VERSATILE OPTIONS & CONFIGURATIONS

Mixer-Grinders

Our Mixer-Blenders can be equipped as a Mixer-Grinder. With superior blending paired with a precision grinder, the Mixer-Blender can be adapted for small and large production demands.

Product Temperature Control

Code-stamped, ASME rated, high-pressure dimple or stay-bolt jackets (including heat shields) are available with direct or indirect steam options. Cooling jackets, insulation/cladding or injection systems (CO₂ or N₂) are also available with applicable solenoid controls, manifolds, injectors and exhaust covers.

Vacuum Sampling Systems

The optional sampling system quickly and systematically retrieves random samples from the product blend providing a safe and sanitary method for obtaining samples.



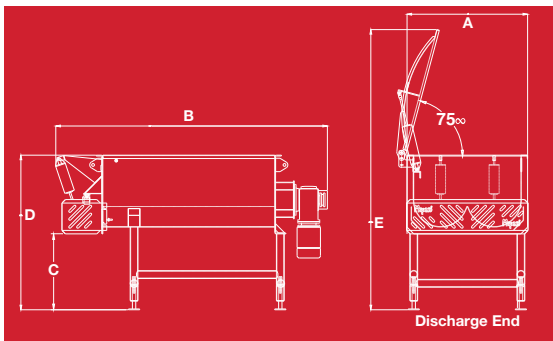
Vacuum Sampling

APPLICATION CUSTOMIZATION

- CO₂ or N₂ systems
- Direct or indirect steam injection
- Vacuum construction system
- Cover options: split, rear or side hinge, and slide
- Variable speed drives
- Vacuum cooling package
- Electropolished interior finish
- Cryogenic cooling
- Direct steam injection
- Kettle valve options
- CIP seal assemblies, spray balls

Controls

- NEMA 4x controls: recipe and batch
- Multistep control packages
- Heavy-duty drive upgrade
- Full temperature control
- Storage and data Acquisition
- HMI (Human Machine Interface)



MIXER-BLENDER

Specifications and Dimensions

All specifications are approximate and subject to change pursuant to the application. In most applications, Mixer-Blenders up to 160 ft³, are equipped with a solid agitator shaft, and those greater than 160 ft³ are outfitted with a hollow agitator shaft.

*Working capacities are based on an assumed product density of 50 lbs/ft³ and could vary.

WORKING CAPACITY* lbs (kg)	WORKING VOLUME ft ³ (L)	MOTOR SIZE x2 hp (kW)	A - OVERALL TUB WIDTH in (mm)	B - OVERALL TUB LENGTH in (mm)	C - DISCHARGE HEIGHT in (mm)	D - LOAD HEIGHT in (mm)	E - CLEARANCE VACUUM CVR in (mm)
50 (23)	1 (28)	1 (.75)	24 (610)	39 (991)	30 (762)	45 (1143)	65 (1651)
100 (45)	2 (57)	1 (.75)	27 (686)	51 (1295)	30 (762)	50 (1270)	81 (2057)
250 (113)	5 (142)	2 (1.5)	27 (686)	70 (1778)	30 (762)	50 (1270)	81 (2057)
500 (227)	10 (283)	3 (2.2)	38 (965)	70 (1778)	30 (762)	60 (1524)	101 (2564)
750 (340)	15 (425)	3 (2.2)	38 (965)	93 (2362)	30 (762)	60 (1524)	101 (2564)
1000 (454)	20 (566)	5 (3.7)	46 (1168)	88 (2235)	30 (762)	64 (1626)	114 (2896)
1500 (680)	30 (850)	5 (3.7)	46 (1168)	106 (2692)	30 (762)	64 (1626)	114 (2896)
2000 (907)	40 (1133)	7.5 (5.6)	54 (1372)	110 (2794)	30 (762)	69 (1753)	125 (3175)
2500 (1134)	50 (1416)	7.5 (5.6)	54 (1372)	122 (3099)	30 (762)	69 (1753)	125 (3175)
3000 (1361)	60 (1699)	10 (7.5)	54 (1372)	134 (3480)	34 (864)	73 (1854)	129 (3277)
4000 (1814)	80 (2265)	15 (11.2)	68 (1727)	129 (3277)	34 (864)	82 (2083)	152 (3861)
5000 (2268)	100 (2832)	20 (14.9)	68 (1727)	151 (3835)	34 (864)	82 (2083)	152 (3861)
6000 (2722)	120 (3398)	25 (18.6)	68 (1727)	166 (4216)	34 (864)	82 (2083)	152 (3861)
8000 (3629)	160 (4531)	30 (22.4)	78 (1981)	176 (4470)	34 (864)	90 (2286)	171 (4343)
10000 (4536)	200 (5663)	40 (29.8)	78 (1981)	201 (5105)	46 (1168)	102 (2591)	182 (4623)
12500 (5670)	250 (7079)	50 (37.3)	93 (2062)	202 (5131)	46 (1168)	110 (2794)	186 (4724)
15000 (6804)	300 (7620)	60 (45.76)	102 (2591)	202 (5131)	46 (1168)	114 (2896)	195 (4953)